



CHAMPAIGN-URBANA PUBLIC HEALTH DISTRICT  
201 W. Kenyon Rd  
Champaign, Illinois 61820-7807  
217-373-7900 www.c-uphd.org  
ESTABLISHMENT SURVEY REPORT

Permit Number: 623

Date: 06/08/09

ESTABLISHMENT: Am-Ko Oriental Foods

ADDRESS: 101 E Springfield AVE

OWNER OR OPERATOR: Michael Pulliam

CITY: CHAMPAIGN

ZIP: 61820

BASED ON AN INSPECTION THIS DAY, THE ITEMS MARKED BELOW IDENTIFY VIOLATIONS OF THE CHAMPAIGN-URBANA FOOD SERVICE ORDINANCE, THE SANITARY INSPECTION LAW AND RULES PROMULGATED UNDER THESE ACTS. FAILURE TO CORRECT THESE VIOLATIONS WITHIN THE TIME SPECIFIED MAY RESULT IN PROSECUTION UNDER THE ENFORCEMENT PROVISIONS OF THESE ACTS.

ALL 4 AND 5 POINT ITEMS MUST BE CORRECTED IMMEDIATELY; ALL OTHER VIOLATIONS MUST BE CORRECTED WITHIN

NI DAYS

\*\*\*\*\*MAJOR VIOLATION CORRECTION SHEET LEFT: YES NO IF YES, RETURN WITHIN 10 DAYS OF THE ABOVE DATE!\*\*\*\*\*

\*=CRITICAL VIOLATION, REQUIRING IMMEDIATE CORRECTION.

ITEM	WT	IN	DESCRIPTION	ITEM	WT	IN	DESCRIPTION	ITEM	WT	IN	DESCRIPTION
Food				20. * 4	NO		Sanitation rinse: clean, temperature, concentration	Insect, Rodent, Animal Control			
1. * 5	IN		Source: Sound Condition. No spoilage	21. 1	OUT		Wiping cloths: clean, use restricted	35. * 4	OUT		Presence of insects/rodents outer openings protected, no birds, turtles or other animals
2. 1	OUT		Original container; properly labeled	22. 2	IN		Food contact surface of equipment and utensils clean, free of abrasives and detergents	Floors, Walls, & Ceilings			
Food Protection				23. 1	OUT		Non-food contact surfaces of equipment and utensils clean	36. 1	OUT		Floors: constructed, drained, clean, good repair, covering, installation, dustless cleaning methods
3. * 5	IN		Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transport.	24. 1	OUT		Storage, handling of clean equipment-utensils	37. 1	OUT		Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
4. * 4	IN		Facilities to maintain product temperature	25. 1	IN		Single-service articles, storage, dispensing	Lighting			
5. 1	OUT		Thermometers provided and conspicuous	26. 2	IN		No re-use of single-service articles				
6. 2	NA		Potentially hazardous food properly thawed	Water							
7. * 4	IN		Unwrapped and potentially hazardous food not re-served. Cross-Contamination	27. * 5	IN		Water source; safe: hot and cold under pressure	38. 1	OUT		Lighting provided as required, fixtures shielded
8. 2	OUT		Food protection during storage, preparation, display, service, and transportation.	Sewage				Ventilation			
9. 2	IN		Handling food (ice) minimized, methods	28. * 4	IN		Sewage & waste water disposal	39. 1	IN		Rooms and equipment - vented
10. 1	IN		Food (ice) dispensing utensils properly stored	Plumbing				Dressing Rooms			
11. * 5	IN		Personnel with infections restricted	29. 1	IN		Installed, maintained	40. 1	IN		Rooms clean, lockers provided, facilities clean
12. * 5	OUT		Hands washed and clean, good hygienic practices	30. * 5	IN		Cross-connection, backsiphonage, backflow	Other Operations			
13. 1	IN		Clean clothes, hair restraints	Toilet & Handwashing Facilities				41. * 5	OUT		Toxic items properly stored, labeled and used
Food Equipment/Utensils				31. * 4	OUT		Number, convenient, accessible, designed, installed	42. 1	OUT		Premises maintained, free of litter, unnecessary articles cleaning/maintenance equipment properly stored, authorized personnel
14. 2	IN		Food (ice) contact surfaces: designed, constructed, maintained, installed, located	32. 2	OUT		Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissues	43. 1	NA		Complete separation from living/sleeping quarter, laundry
15. 1	OUT		Non-food contact surfaces: designed, constructed, maintained, installed, located	Garbage & Refuse Disposal				44. 1	IN		Clean, soiled linen properly stored
16. 2	IN		Dishwashing facilities: designed, constructed, maintained, installed, located	33. 2	OUT		Containers/receptacles covered, adequate number, insect/rodent proof, frequency, clean	45. * 0	IN		Certified personnel as required
17. 1	OUT		Accurate thermometers, chemical test kits provided, gauge cock	34. 1	IN		Outside storage area, enclosures properly constructed, clean; controlled incineration	Administrative			
18. 1	NO		Pre-flushed, scraped, soaked								
19. 2	NO		Wash, rinse water: clean, proper temperature								
SCORE: 65				CRITICAL X 5% = 25.00				REPEATS X 2% = 6.00			
								ADJ. SCORE: 34.00			

IN = In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO = Not Observed

Critical Violations:

Item	Status	Rule #	Rule	Observed
12. *		750.530a.	Employees may consume food only in designated dining areas. An employee dining area shall not be so designated if consuming food there may result in contamination of other food, equipment, utensils, or other items needing protection.	Employee drinks found stored in walk-in cooler on shelves with expired food items for return, which were located above produce. Produce needs to be relocated to a location away from personal food and that is at least 6 inches from the floor. Household equipment in back food prep area was intermingles with utensils and equipment for facility. There needs to be a designated area for food and equipment for

31.*	COS	750.1120b.	Lavatories shall be accessible to employees at all times.	personal use that is not located where it could contaminate food and equipment for facility use. This will involve rearranging the back area. MVCF issued.
35.*		750.1170	Openings to the outside shall be effectively protected against the entrance of rodents and shall be protected against the entrance of insects by tight fitting self-closing doors, closed windows, screening, controlled air currents or other means.	Handsink found inaccessible due to soiled rag in bowl and a bucket in front of it. COS- bucket moved to another location and rag removed from bowl.
41.*	COS	750.1300	Containers of poisonous or toxic materials necessary for operational maintenance of the establishment shall be prominently and distinctly labeled in accordance with law.	Back door found with gaps at top and bottom of seam. Front door found propped open to receive deliveries with no air-curtain. MVCF issued.
41.*	COS	750.1310b.	Materials in each of these two categories shall be stored and located to be physically separated from each other, shall be stored in cabinets or in similar physically separated compartments or facilities used for no other purpose; and, to preclude potential contamination, shall not be stored above or intermingled with food, food equipment, utensils, or single-service articles except that this latter requirement does not prohibit the convenient availability of detergents or sanitizers at dishwashing stations.	Spray bottle of bleach water found not labeled. COS- bottle was dumped into mop sink.
				Spray bottle of Windex was found pointing at a bag of corn tea on bottom shelf of unit next to handsink. COS- bag of corn tea was moved to a shelf with other food items, leaving no food items on the shelf with windex and other maintenance articles.

Non-critical Violations:

Item	Status	Rule #	Rule	Observed
2.		750.100	Food shall be obtained from sources that comply with all laws relating to food and food labeling.	Meat and seafood in reach-in freezer found individually packaged by facility in package tht does not contain manufacturer's name and contact information as well as USDA stamp. Spinach dip (?) in walk-in freezer found not labeled with manufacturer's name and contact information, ingredients and date label.
2.		750.130f.	Unless its identity is unmistakable, bulk food such as cooking oil, syrup, salt, sugar or flour not stored in the product container or package in which it was obtained, shall be stored in a container identifying the food by common name.	White granuales in a glass gar were found stored above prep table not labeled with name of product.
5.		750.140a.	Each mechanically refrigerated storage facility storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, accurate to plus or minus 3°F, located to measure the air temperature in the warmest part of the facility and located to be easily readable. Recording thermometers, accurate to plus or minus 3°F, may be used in lieu of indicating thermometers.	No thermometer found in reach-in freezer.
8.		750.120a.	At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, drainage, and overhead leakage or overhead drippage from condensation.	Expired eggs (waiting to be "written off" or "comped") found stored with other expired items and personal drinks on shelf in walk-in cooler that was above produce.
8.	R	750.130b.	Containers of food shall be stored a minimum of six inches above the floor in a manner that protects the food from splash and other contamination, and that permits easy cleaning of the storage area, except that:	Produce found stored on floor of walk-in cooler and in back storage area. Boxes of food found stored on floor in walk-in freezer and in back storage area.
15.	R	750.690	Surfaces of equipment not intended for contact with food, but which are exposed to splash or food debris or which otherwise require frequent cleaning, shall be designed and fabricated so as to be smooth, washable, free of unnecessary ledges, projections, or crevices, and readily accessible for cleaning, and shall be of such material and in such repair as to be easily maintained in a clean and sanitary condition.	Cardboard found lining shelves on sale floor. Walk-in cooler and reach-in coolers found with rusty racks.
17.		750.820g.	When chemicals are used for sanitizing, they shall not have concentrations higher than the maximum permitted under 21 CFR 178.1010, and a test kit or other device that accurately measures the parts per million concentration of the solution shall be provided and used.	No test strips available for testing chlorine concentration of 3 compartment sink.
21.		750.810c.	Moist cloths or sponges used for cleaning non-food-contact surfaces of equipment such as counters, dining table tops and shelves shall be cleaned and rinsed as specified in Section 750.810(b) and used for no other purpose. These cloths and sponges shall be stored in the sanitizing solution between uses.	Wet wiping cloth found stored in bowl of handsink, not in sanitizer solution or dirty laundry.
23.		750.800e.	Non-food-contact surfaces of equipment shall be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.	Shelves in walk-in cooler found soiled.

24.	750.860a.	Cleaned and sanitized utensils and equipment shall be stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust and other means.	Cooler rack found stored on floor by 3 compartment sink and in back storage area.
32.	750.1120e.	A supply of sanitary towels or a hand-drying device providing heated air shall be conveniently located near each lavatory.	No paper towels found at handsink.
33.	750.1130d.	There shall be a sufficient number of containers to hold all the garbage and refuse that accumulates.	Dumpster found overflowing with garbage so that lid could not completely close.
36.	750.1220a.	Floors, mats, duckboard, walls, ceilings, and attached equipment and decorative material shall be kept clean.	Floors found soiled under shelves in walk-in cooler.
36.	750.1200a.	Floors and floor coverings of all food preparation, food storage, and utensil-washing areas, and the floors of all walk-in refrigerating units, dressing rooms, locker rooms, toilet rooms and vestibules shall be constructed of smooth durable material sealed concrete, terazzo, ceramic tile, durable grades of linoleum or plastic, or tight wood impregnated with plastic, and shall be maintained in good repair. Nothing in this section shall prohibit the use of anti-slip floor covering in areas where necessary for safety reasons.	Floors found in poor repair in back food prep area and under drainboard.
37.	750.1210a.	Walls and ceilings, including doors, windows, and similar enclosures shall be maintained in good repair.	Handsink and 3 compartment sink caulk found in poor repair. Holes in wall found behind 3 compartment sink and handsink. Wall found in poor repair under drainboard. Wall in employee bathroom found in poor repair.
37.	750.1220a.	Floors, mats, duckboard, walls, ceilings, and attached equipment and decorative material shall be kept clean.	Walls and ceiling in walk-in cooler found dusty.
38.	R 750.1240a.	Shielding to protect against broken glass falling into food shall be provided for all artificial light fixtures located over, by or within food storage, preparation, service and display facilities and facilities where utensils and equipment are cleaned and stored.	Lights found not shielded above produce and grocery areas of facility.
38.	750.1230b.	Permanently fixed artificial light sources shall be installed to provide, at a distance of thirty inches from the floor: 2. At least 10 foot-candles of light in walk-in refrigerating units, dry food storage areas, and in all other areas. This shall also include dining areas during cleaning operations.	Light in reach-in cooler containing bean paste found not working.
42.	750.1390	Maintenance and cleaning tools such as brooms, mops, vacuum cleaners and similar equipment shall be maintained and stored in a way that does not contaminate food, utensils, equipment, or linens and shall be stored in an orderly manner for the cleaning of that storage location.	Broom and dustpan found stored on floor in back food prep area.

Inspector Comments: Spray bottle of bleach water was found to have a chlorine concentration of greater than 100 ppm. This concentration should not be used on food contact surfaces and the bottle should be labeled for this as well. Please obtain test strips to monitor chlorine concentration of sanitize compartment of 3 compartment sink (50-100ppm) and use this concentration in all bleach water spray bottles to be used on food contact surfaces. Please contact me if you need any more information on finding test strips.

Please correct all critical violations within 5 days, complete MVCF and return to CUPHD within 10 days. A CUPHD education is recommended for facility staff.

All temperatures were 41F or below.

Your score of 34 represents a failing score and will require a reinspection in 30 days. Please contact Bree to schedule an education and with any questions regarding inspection report. I would also suggest scheduling a walk-through inspection prior to reinspection.

Please contact Bree at 531-2918 or [bguidi@c-uphd.org](mailto:bguidi@c-uphd.org) with any questions or to schedule an education.

INSPECTION CONDUCTED BY: Bree Guidi

REPORT RECEIVED:

**Please install the proper version of Java on your machine**

**Champaign - Urbana Public Health District**  
**201 W. Kenyon Rd**  
**Champaign, IL 61820-7807**  
**Phone: (217) 373-7900**  
**Fax: (217) 373-7905**

**Major Violation Correction Form**

Facility #: 623  
Inspector: Bree Guidi  
Date: 6/8/09  
From: Am-Ko Oriental Foods  
Mike Pulliam  
101 E SPRINGFIELD AVE CHAMPAIGN, IL 61820

When the Health Department made the last inspection of your facility, the following **MAJOR health violation(s)** were found present: (refer to your inspection sheet for details).

Item #: 12,35

Please complete the following information, describing the corrective action taken for each violations circled. **THESE VIOLATIONS MUST BE CORRECTED WITHIN FIVE (5) DAYS. THIS FORM MUST BE RETURNED TO OUR DEPARTMENT *WITHIN TEN (10) DAYS.***\*

Item #: Rule #:      Corrective Action Taken:

12.      750.530a.

35.      750.1170

Signature of Operator: \_\_\_\_\_ Date: \_\_\_\_\_

\* If the Health Department does not receive this completed form within the time limit, then your facility may expect a complete follow-up inspection inspection. The Health Department has the right to perform an inspection at any reasonable time to ensure compliance with the Food Establishment Code.

